



OSTERIA
PANEVINO
TUSCAN FOOD THEMES



Osteria Panevino can be found on the web at www.osteriapanevino.com

Banquet Events Package

Panevino welcomes the opportunity to host your private party or corporate event. The following is a summary of responses to frequently asked questions and a listing of items to consider when planning an event at Osteria Panevino.

For further details, contact Annalisa Rollins at
(619) 721-8800

Our email is info@osteriapanevino.com

About Panevino:

Panevino... Bread and Wine... "The essentials of life". Our restaurant is based on the look of a Tuscan farmhouse. The terra-cotta floor tiles were imported from Italy along with the colorful ceramics and marble. On display are various works of art depicting the small colonies in Firenze in the Medieval times. This simple method imparts an exceptional flavor and texture in food and is older in origin than the Roman Empire. Together these elements bring the atmosphere of the small trattorias and osterias you find in the hill towns of Firenze and all around the Tuscan region. Mostly importantly, we serve with a special personal touch produced by our staff.

Panevino has a total seated dining capacity of 100 persons. The restaurant is available for either private or semi-private events. (Semi-private events involve the non-exclusive use of the restaurant or one of its sections).

Main Dining Room: Total seating capacity of 80 persons.

Patio: Panevino offers heated patio and has a seating capacity of 20 persons.

Location:

Panevino is located 722 Fifth Avenue (Between F and G Street) in the Gaslamp Quarter just a short walk from the San Diego Convention Center and most downtown hotels.

Hours:

Open Daily for Lunch and Dinner daily
Sunday thru Thursday from 10:00 am to 10.30 pm.
Friday and Saturday from 10:am to 11.30pm.

Dress Code/Door policy:

Though no dress code is enforced, dress is normally described as "business casual". No jackets are required. Guests under 21 years of age and properly supervised minors are both welcome.

Standing Receptions:

Unless the exclusive-use of the restaurant has been contracted, and the express consent of Panevino has been given, groups should expect to be seated immediately upon arrival. Otherwise, Panevino is unable to support standing receptions.



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Banquet Menu:

We have course selections and sample menus available for you. Panevino will personalize and print these menus for you at no cost.

State taxes and 20% gratuity are automatically charged on banquets.

Beverages:

All beverages are billed on consumption. We recommend that wines be pre-selected the week preceding the event to ensure we have sufficient quantities for your event.



Minimum Spend Requirements:

Panevino reserves the right to require minimum spend guarantees for particular events or buyouts. These may be stated as a dollar amount and/or a guaranteed minimum number of attendees. If on the evening of the event, the total dollar amount of the bill for food and beverage does not reach the specified requirement, the difference will be assessed as a room fee charge.

Billing/Payment:

Panevino reserves the right to require an advance deposit to confirm group reservations. Reservations cannot be considered confirmed until a deposit and/or a completed credit card authorization form has been received. Unless otherwise agreed upon, the account balance is due upon conclusion of the event. We do not offer payment terms. The following credit cards are accepted: Visa, MasterCard, Discover, Diners Club and American Express.



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PANEVINO STANDARD

\$49++

Osteria Panevino welcomes
(your title or logo here)

starter

Bruschetta

“Served family style”

entrée

Choice of:

Ravioli di Agnello

House made ravioli filled with lamb meat, wild mushrooms sauce, garlic and rosemary

or

Pollo Toscano

Grilled boneless chicken breast
Marinated in olive oil, garlic, crushed red pepper
and rosemary with mashed potatoes

or

Capone alla Livornese

Fillet of mahi mahi, fresh tomatoes, black olives,
capers, asparagus risotto

dessert

Cheesecake - Tiramisu

PANEVINO PREMIUM

\$59++

Osteria Panevino welcomes
(your title or logo here)

starter

Mozzarella Caprese

“served individually”

entrée

Choice of:

Insalata Capricciosa

Organic Greens, walnuts, goat cheese,
corn, sliced pears, cranberries,
Blood orange vinaigrette

OR

Zuppa del Giorno

Soup of the Day

Choice of:

Mezzelune di Melanzane

House made eggplant ravioli
With mascarpone tomato sauce

New York ai Funghi

16oz new York steak mushroom cream sauce
served with mashed potatoes

Salmone Veneziano

Pan seared salmon fillet, pistachio crusted,
mustard chardonnay cream sauce over spinach

dessert

Choice of:

Tiramisu - Nutella cake - Cheesecake

American Coffee or Tea



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PANEVINO PLATINUM

\$69++

Osteria Panevino welcomes
(your title or logo here)

*** *appetizer sampler* ***

Funghi ripieni, fritto calamari, melanzane farcite

starter

Choice of:

Caesar salad

Or

Soup of the day

entrée

Choice of:

Ravioli di Aragosta e Asparagi

House made ravioli filled with lobster & ricotta
In a butter and sage emulsion, diced tomatoes
With aged parmigiano reggiano

Pollo Siciliano

Chicken breast topped with eggplant, heirloom
tomatoes and mozzarella white wine sauce

Bistecca Fiorentina

Tuscan style grilled 24 oz. boneless rib eye steak
With porcini mushroom sauce and roasted
potatoes

Tonno al soia

Ahi tuna sesame crusted, soy sauce, lobster
mashed potatoes

dessert

Choice of:

Nutella cake - Cheesecake - Limoncello cake

American Coffee or Tea

PANEVINO ELITE

\$79++

Osteria Panevino welcomes
(your title or logo here)

*** *appetizer family style* ***

Fritto di calamari, funghi ripieni, crab cakes

starter

Choice of:

Lobster bisque soup

Or

Insalata di radicchio

Kale, fennel, raisins, almonds, goat cheese, lime
vinaigrette

entrée

Choice of:

Linguine allo scoglio

Linguine tossed with mussels clams shrimp
calamari and 6 oz lobster tail in a light spicy
tomato sauce

Agnello Speziato

Lamb chops Italian herbs peppercorn sauce
served with mushrooms risotto

Surf and Turf

Fillet mignon and shrimp scampi

Spigola al forno

Chilean sea bass baked in a cherry tomatoes
lemon caper sauce served with grilled asparagus

dessert

Choice of:

Limoncello cake - Fresh fruit bowl